**Scenario 1**

A busy mid-sized restaurant needs a new management system to address several key requirements. The restaurant has been using outdated methods and is facing issues with efficiency and accuracy. The new system should simplify and improve various aspects of restaurant management.

Firstly, the system must handle reservations efficiently. Customers should be able to book tables online, view real-time availability, and receive confirmation and reminders. Each reservation will be tracked with attributes such as Reservation ID, Customer Name, Table Number, Date and Time, Number of Guests, and Status. Restaurant Staff will need a clear, organized view of all upcoming reservations to manage seating and customer flow effectively.

Secondly, the system needs to streamline order management. Waitstaff should be able to input orders directly into the system from tablets or terminals, which will include attributes such as Order ID, Table Number, Items Ordered, Quantity, and Special Requests. Kitchen Staff will receive these orders in real time, and the system should track order progress, providing updates on the status of each order to notify waitstaff when orders are ready.

Another critical requirement is inventory management. The system should monitor stock levels in real time, with attributes including Item ID, Item Name, Quantity on Hand, Reorder Level, and Supplier Information. It should alert Inventory Staff when items are running low and facilitate easy reordering. The system should also provide reports on inventory usage to help with planning and reducing waste.

The system must also support staff scheduling. Managers should be able to create and manage staff schedules, with attributes such as Staff ID, Name, Position, Shift Times, and Hours Worked. The system should handle time-off requests and allow Staff Members to view their schedules, request changes, and check their hours.

Additionally, the system should integrate with existing hardware, such as point-of-sale systems, and be secure to protect sensitive customer and business data. It should be user-friendly and accessible, requiring minimal training for Staff to use effectively.

Finally, the system should be reliable, with minimal downtime and strong Customer Support available to address any issues that arise. By addressing these requirements, the new management system will help the restaurant improve its operational efficiency, reduce errors, and enhance the overall dining experience for Customers.